

THIRSTY THURSDAYS 4:30PM - 7:00PM
FRIDAY DRINKS 4:00PM - 7:00PM

THE
ROOFTOP
ON GREY

SIGNATURE DRINKS

COCKTAILS \$20

AM TO PM: A FIVE DRINK JOURNEY FROM DAY TO NIGHT
FROM CAFÉ MORNINGS TO AFTER-WORK POURS, EACH COCKTAIL REFLECTS WHO WE ARE.

1. AM RITUAL

Vodka · Dark Chocolate · Coffee Liqueur · NON7 Stewed Cherry & Coffee

Dark chocolate-infused vodka with Kahlúa and NON7, finished with a dark chocolate pretzel toffee.

2. MIDDAY BLOOM

Raspberry Gin · Citrus · NON1 Salted Raspberry & Chamomile

Raspberry-infused gin layered with citrus syrup, NON1 and edible flowers.

3. THE SANDWICH

Whisky · Brioche · Milk · Tomato · Beef Jerky

Milk and brioche washed whisky with smoked tomato saline, served with housemade beef jerky.

4. GHOST MARGARITA

Tequila · Mezcal · Pineapple · Chilli · Lime

Spiced tequila and mezcal with pineapple, lime and agave, finished with chilli salt and a hint of smoke.

5. HIDDEN VALE HIGHBALL // REFOREST

Rum · Lemon Myrtle · Eucalyptus · Lime · Honey · Soda

Lemon myrtle-infused rum with eucalyptus and honey, topped with soda and a lightly torched native herb bouquet.

Every pour supports koala habitat regeneration at Hidden Vale, in collaboration with Reforest.

MOCKTAILS \$12

ZERO PROOF: A THOUGHTFUL JOURNEY WITHOUT ALCOHOL

1. THE DAILY DOSE

Orange · Coconut Water · ACV · Lime · Ginger · Turmeric · Honey

Fresh orange and coconut water shaken with lime, ginger, turmeric, honey and ACV, finished with black pepper and cayenne.

2. JUNIPER & YUZU

NON3 Toasted Cinnamon & Yuzu · Gordon's 0% · Orange Bitters

Toasted cinnamon and bright yuzu layered with Gordon's 0% and orange bitters.

3. HIBISCUS LIME SPRITZ

NON5 Lemon Marmalade & Hibiscus · Cranberry · Citrus · Soda

Floral hibiscus with cranberry, citrus and soda, finished with edible flowers.

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CLASSIC COCKTAILS

\$16 EACH

Let our bartenders craft a classic just for you

BAR SNACK MENU

SOY ROASTED PUMPKIN SEEDS \$10

Crispy soy-glazed pepitas, lightly sweet and caramelised

PERI-PERI SMOKED ALMONDS \$10

Smoky, lightly spiced with peri-peri, roasted until crunchy

LOADED NACHOS \$18

Corn chips layered with mozzarella, salsa and sour cream

MARINATED OLIVES, BREADS & DIP \$18

Kalamata and green olives marinated with herbs and citrus peel,
served with warm sourdough and house dip

GREY STREET BRISKET FRIES \$18

Skinny fries topped with pulled beef brisket, house béarnaise,
fresh herbs and pecorino

CHARCUTERIE & CHEESE BOARD \$30

A selection of premium Australian cheeses and cured meats, with
house-made dips, charred sourdough, quince paste and lavosh

Serves 2-3 people

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BEVERAGE LIST

BEERS

Balter Captain Sensible Mid 3.5%	\$8
Better Beer Zero 0.0%	\$7
Brookvale Union Alcoholic Lemon, Lime & Bitters 4.0%	\$12
Brookvale Union Ginger Beer 4.0%	\$12
Byron Bay Lager 4.2%	\$9.85
Corona Extra Beer 4.5%	\$9.85
Coopers Pale Ale 4.5%	\$9.85*
Five Seeds Crisp Apple Cider 5.0%	\$9.85*
Great Northern Brewing Co. Super Crisp Lager 3.5%	\$8.00*
Heineken Lager 5.0%	\$9.85
Little Creatures Pale Ale 5.2%	\$9.85
Stone & Wood Pacific Ale 4.4%	\$10
	\$9.85

WINES

	GLASS	BOTTLE
WHITES		
Frankie Sauvignon Blanc 2022, SEA	\$8*	\$35
Hesketh Lost Weekend Chardonnay, Limestone Coast SA	\$10	\$40
Mojo Sauvignon Blanc, Riverland SA	\$11	\$45
Mojo Pinot Grigio, Limestone Coast SA	\$11	\$45
REDS		
Frankie Shiraz, SEA	\$8*	\$35
Fringe Societe Pinot Noir, South West France	\$11	\$45
Yangarra Circle Grenache, McLaren Vale SA	\$12	\$50
Two Hands Gnarly Dudes Shiraz, Barossa Valley SA	\$14	\$50
ROSE		
Frankie Rose, SEA	\$8*	\$35
Rameau d'Or Rosé, Provence FR	\$11	\$45
Maison Saint Aix Rosé, Provence FR		\$75
SPARKLING		
Frankie Sparkling NV Brut, SEA	\$8*	\$35
Mojo Prosecco, SA	\$11	\$45
Clover Hill Cuvee, Pyrenees VIC		\$55
Champagne Taittinger Brut Prestige 375ml		\$70
Champagne Taittinger Brut Prestige 750ml		\$110
NON-ALCOHOLIC		
NON1 Salted Raspberry & Chamomile	\$8	\$35
NON3 Toasted Cinnamon & Yuzu	\$8	\$35
NON5 Lemon Marmalade & Hibiscus	\$8	\$35

SPRITZ

Mojo Tivo Blood Orange Spritz	\$10	\$45
Mojo Tivo Lemon Spritz	\$10	\$45

* Selected beers are \$7 and selected wines are \$6 during the times listed above.